

Title Sensory evaluation from a consumer perspective and its application to 'Abate Fetel' pear fruit quality
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Abstract

The definition of major quality traits is fundamental to allow consistent and comparable measurements of fruit quality level. This means that, despite the number of actors involved in pear production industry, a common approach should be chosen. The concept of quality of a pear at harvest, and during or after storage is different from that of the quality of fruit at the time of consumption. Methodologies aimed to yield efficient and consistent sensory evaluations are currently under development in Regione Emilia-Romagna, Italy, for the optimization of fruit quality of standard pear cultivars and to evaluate new cultivars. 'Abate Fetel' is presently the main cultivar grown in the area. Sensorial analysis was used for evaluating the effect of harvest date and rootstock on fruit quality. Fruit appreciation was highly correlated to fruit sweetness and aroma. Fruits from self-rooted trees had the highest appreciation and were perceived as more consistent and astringent but also sweeter, juicier and more aromatic than fruit from grafted trees.